INDEX—AUTHOR AND SUBJECT

Page

A collaborative study on the use of the wheat meal "time" test with hard and soft wheats. E. G. Bayfield ... 91
A comparative study of bread leavened with yeast and hydrogen peroxide. L. H. Bailey and J. A. LeClerc ... 119
A comparative study of the utility of different methods for evaluating flour strength. D. W. Kent-Jones and W. F. Geddes ... 239
A.A.C.C. bread baking test with supplements, flour ratings with. D. W. Kent-Jones and W. F. Geddes ... 244
Absorption, effect on the physical properties of doughts. L. J. Bohn and C. H. Bailey ... 570
Acid hydrolysis of toxic wheat protein.
M. J. Horn, E. M. Nelson, and D. Breese Jones ... 135
E. Page Painter and Kurt W. Franke ... 173
Acid
in dough, effect of sucrose and maltose on production of. J. H. Lanning ... 692
Soluble amylo-phosphoric, in starch (potato). M. Samec ... 592
and basic salts, effect on gas production in doughs. R. K. Larmour and H. N. Bergsteinsson ... 415
Acidity of non-sweetened condensed skimmilk, effect of heat treatment on and resulting viscosity of. Arnold H. Johnson and Fred C. Ward ... 555
Agricultural Experiment Stations, cereal work in. James T. Jardine ... 332
Alexander, G. L. Report of the 1934–35 committee on cake baking tests ... 602
Alpha-amylase
Changes in, during malting of barley. Heinrich Lüers ... 155
Relative proteolytic activity of. J. W. Read and L. W. Haas ... 26
Relative starch liquefying power of. J. W. Read and L. W. Haas ... 22
Altitude, influence of, on the production of angel food cake. Mark A. Barmore ... 71
Ammonium salts, effect of, on gas production in doughs. R. K. Larmour and H. N. Bergsteinsson ... 412
Amylase
Activity of, in flour as related to gassing rate. Emil Munz and C. H. Bailey ... 427
Development of, during preparation of barley malt. Heinrich Lüers ... 155
Importance of, in panary fermentation. Quick Landis and Charles N. Frey ... 281
Study of liquefying and saccharifying properties of, as related to bread production. J. W. Read and L. W. Haas ... 26
Anderson, J. E. Some factors concerning vacuum-oven moisture determination ... 437
Angel food cake
Effect of altitude on evaporation of moisture from. Mark A. Barmore ... 74
Factors (including altitude) influencing the production of. Mark A. Barmore ... 71
Internal temperature of. Mark A. Barmore ... 74
Apparatus
Beater and whip for mixing cake batters. H. R. Fisher ... 604
Bowls for mixing cake batters. H. R. Fisher ... 606
Dough gun for preparing dough for stress-strain measurements. L. J. Bohn and C. H. Bailey ... 397
Drying equipment for processing experimentally made macaroni. D. S. Binnington and W. F. Geddes ... 498, 501
Experimental baking pans. C. F. Davis, L. E. Leatherock, and H. W. Putnam ... 113
for counting yeast cells in a fermenting dough. A. G. Simpson ... 50
for determination of milk solids not fat in bread. D. A. Magraw and L. E. Copeland ... 542
for determination of potassium in wheat products. M. Allison Howe and B. Sullivan ... 63
for experimental milling of durum wheat. D. S. Binnington and W. F. Geddes ... 498
for measuring respiration of flour. Earl B. Working ... 235
for studying effect of altitude on cake making. Mark A. Barmore ... 72
for taking sample for determination of tensile strength of cake. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman ... 45
for testing flour strength and baking quality, review of literature relative to. Clinton L. Brooke ... 367
for trimming cakes for measurement. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman ... 44
for measuring compressibility of cake. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman ... 46

Page

for measuring quality of eggs. Floarnce B. King, H. P. Morris, and Elizabeth Fuller Whiteman ... 43, 44
Glass electrode for determining pH of dough. J. H. Lanning ... 691
Macaroni processing equipment. D. S. Binnington and W. F. Geddes ... 498
Mechanical gluten washer. E. A. Fisher and P. Halton ... 584
Purifier for use in making durum semolina. D. S. Binnington and W. F. Geddes 499
Recording dough mixer for determining quality of wheat varieties. C. O. Swanson 183
Spectrophotometer for use in determining the color of semolina and macaroni. D. S. Binnington and W. F. Geddes ... 505
Steam shelves in vacuum oven, effect on moisture test results. J. E. Anderson .. 442
Stress meter for measuring stress-strain relations in flour dough. L. J. Bohn and C. H. Bailey ... 397
Vacuum oven for moisture determinations. J. E. Anderson ... 446

Ash content
of barley varieties, 1934–35 crop. J. A. Shellenberger and C. H. Bailey ... 634
of wheat varieties, relation to toxicity. M. J. Horn, E. M. Nelson, and D. Breese Jones ... 132

Bailey, C. H.
Book review: Die Bestimmungen der Wasserstoffionen-Konzentration (pH) und deren Bedeutung fur Technik und Landwirtschaft, by Holger Jörgensen ... 238
and L. J. Bohn
Effect of mixing on the physical properties of dough ... 560
Elasticity of wheat flour dough ... 389
and J. A. LeClerc. A comparative study of bread leavened with yeast and hydrogen peroxide ... 119
and Emil Munz. Relation of amylase activity to gassing rate ... 427
and J. A. Shellenberger. Biochemical distinctions between barley varieties ... 631
Bailey, L. H. Report of the committee on testing rye flour ... 770

Baking pans
Low form A.A.C.C., advantages and disadvantages of. C. F. Davis, L. E. Leatherock, and H. W. Putnam ... 113
New type, Pioneer No. 1, advantages of. C. F. Davis, L. E. Leatherock, and H. W. Putnam ... 117
Tall form A.A.C.C., advantages and disadvantages of. C. F. Davis, L. E. Leatherock, and H. W. Putnam ... 115
Tall and low form, comparison of baking results with. C. F. Davis, L. E. Leatherock, and H. W. Putnam ... 117

Baking procedures
Comparative value of American and English. D. W. Kent-Jones and W. F. Geddes ... 239
for testing biscuit and cracker flours. Walter Reiman ... 775
for testing cake flours. L. D. Whiting ... 736
for testing pie flours. C. B. Kress ... 105, 731
for testing rye flours. L. H. Bailey ... 770
for testing self-rising flours. L. D. Whiting ... 740

Baking quality
and the viscosity of non-sweetened condensed skimmilk. A. H. Johnson and F. C. Ward ... 550
Effect of dough mixing on. L. J. Bohn and C. H. Bailey ... 561, 568
Effect of wheat germ on. B. Sullivan, Cleo Near, and Guy H. Foley ... 453
Baking tests as an index to the quality of cake flour. L. D. Whiting ... 736

Baking tests, bread
as an index to quality of pie flours. C. B. Kress ... 107, 111
as an index of biscuit and cracker flour quality. Walter Reiman ... 755
Determination of sugar supplements for. Quick Landis and Charles N. Frey ... 306
Experimental purpose of. Quick Landis and Charles N. Frey ... 301

Balls, A. K., and W. S. Hale
Proteolytic enzymes of flour ... 54
Further studies on the activity of proteinase ... 656

Barley
Biochemical distinctions between different varieties of. J. A. Shellenberger and C. H. Bailey ... 631
Diastatic activity of. J. A. Shellenberger and C. H. Bailey ... 643
Evaluation of, methods of appraisal for malting purposes. J. A. Shellenberger and C. H. Bailey ... 635
Experimental malting studies with. J. A. Shellenberger and C. H. Bailey ... 636

Barley malt
Collaborative study relative to the chemical analysis of. D. A. Coleman ... 669
Collaborative studies relative to the determination of the physical and chemical characteristics of. D. A. Coleman ... 670
Diastatic activity of, as influenced by variety. J. A. Shellenberger and C. H. Bailey ... 643

Page

Lintner values of, when prepared from different varieties. J. A. Shellenberger and C. H. Bailey 646
Liquefying power of. J. A. Shellenberger and C. H. Bailey 651
Relative acrospire growths of, as made from different varieties of barley. J. A. Shellenberger and C. H. Bailey 647
Saccharifying power of. J. A. Shellenberger and C. H. Bailey 646
Barley malt (green), diastatic activity of. J. A. Shellenberger and C. H. Bailey 646
Barley starch, influence of variety on resistance of, to diastatic activity. J. A. Shellenberger and C. H. Bailey 644
Barley varieties
Ash content of. J. A. Shellenberger and C. H. Bailey 634
Composition and physical properties of. J. A. Shellenberger and C. H. Bailey 633
Inbibition of water by. J. A. Shellenberger and C. H. Bailey 637
Malting studies with. J. A. Shellenberger and C. H. Bailey 636
Barmore, Mark A. The influence of various factors including altitude on the production of angel food cake 71
Bayfield, E. G.
A collaborative study on the use of the wheat meal "time" test with hard and soft wheats 91
Report of the subcommittee on viscosity 773
Bergsteinsson, H. N., and R. K. Larmour. Studies on experimental baking tests. III. The effect of various salts on gas production 410
Beta-amylase
Changes in, during malting of barley. Heinrich Lüers 155
Relative proteolytic activity of. J. W. Read and L. W. Haas 26
Relative starch liquefying power of. J. W. Read and L. W. Haas 22
Binnington, D. S., and W. F. Geddes. Experimental durum milling and macaroni making technique 497
Biochemical distinctions between barley varieties. J. A. Shellenberger and C. H. Bailey 631
Biscuit flour, methods for testing the quality of. Walter Reiman 755
Biscuits, disappearance of flavors in. R. S. Gilmer, D. E. Kinder, and R. M. Bohn. 421
Blish, M. J.
The present status of the "standard" A.A.C.C. baking test 728
and R. M. Sandstedt. Effect of pressure on rate of gas production in yeast fermentation 789
Bohn, L. J., and C. H. Bailey
Effect of mixing on the physical properties of dough 560
Elasticity of wheat flour dough 389
Bohn, R. M., R. S. Gilmer, and D. E. Kinder. The disappearance of flavors in biscuits 421
Book reviews
Das Problem der Backfähigkeit, by Natalie P. Kozmin; reviewed by Clinton L. Brooke 628
Die Bestimmungen der Wasserstoffionen-Konzentration (pH) und deren Bedeutung fur Technik und Landwirtschaft, by Holger Jørgensen; reviewed by C. H. Bailey 238
Flour mill insects and their control. U. S. Dept. Agr. Circ. 390, by R. T. Cotton and G. B. Wagner; reviewed by D. A. Coleman 630
Organic Chemistry, by Howard J. Lucas; reviewed by H. L. Haller 237
The Chemists' Year Book (1936), 18th Edition. Edited by E. Hope; reviewed by D. A. Coleman 629
Yearbook of the United States Department of Agriculture, and Agricultural Statistics, 1936. Reviewed by D. A. Coleman 629
Bound water
and water-absorbing capacity of various grades of flour. A. G. Kuhlmann and O. N. Golossowa 207
discussion of the properties of. A. G. Kuhlmann and O. N. Golossowa 202
in bread making. A. G. Kuhlmann and O. N. Golossowa 202
in different grades of flour. A. G. Kuhlmann and O. N. Golossowa 206
Methods for determining. A. G. Kuhlmann and O. N. Golossowa 204
Brabender Farinograph
Flour ratings with. D. W. Kent-Jones and W. F. Geddes 256, 257, 274, 275
See also B. Sullivan, Marjorie Howe, and F. D. Schmalz 667
Bread
Bound water in. A. G. Kuhlmann and O. N. Golossowa 202
Chemical composition of, leavened with H_2O_2. L. H. Bailey and J. A. LeClerc 120
Chemical composition of, leavened with yeast. L. H. Bailey and J. A. LeClerc 120
Color of crumb of, correlation with diastatic activity, loaf volume, texture of crumb, and protein content. F. R. Graesser 359
Determination of solids not fat in. D. A. Magraw and L. E. Copeland 541
Texture of crumb of, correlation with diastatic activity, loaf volume, crumb color, and protein content of flour. F. R. Graesser 359

Page

Bread flavor
Effect of various characteristics on. Bert D. Ingels, Roy Irwin, and Quick Landis 220
Review of literature during 1935–36 relative to. Clinton L. Brooke 381
Bread judging, report of the New York Section of the A.A.C.C. on. Bert D. Ingels, Roy Irwin, and Quick Landis 218
Bread production
Role of diastatic activity in. Quick Landis and Charles N. Frey 284
Role of proteolytic enzymes in. A. K. Balls and W. S. Hale 54
See also Holger Jørgensen 346
J. T. Flohil 675
J. W. Read and L. W. Haas 14
B. Sullivan, Marjorie Howe, and F. D. Schmalz 665
Brewers' corn flakes, collaborative studies relative to the chemical analysis of. D. A. Coleman 671
Brewers' rice, collaborative studies relative to the chemical analysis of. D. A. Coleman 672
Brooke, Clinton L.
New developments in cereal chemistry research 1
Recent progress in cereal chemistry 367
Cake
Angel food, factors influencing the production of. Mark A. Barmore 71
Methods for the measurement of quality factors in. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman 43, 44, 45
Cake flours
Experimental baking tests with. H. R. Fisher 603
See also Lydia Cooley and J. R. Davies 609, 610, 613
W. E. Stokes and Laura K. Track 621
Methods for evaluating. L. D. Whiting 736
Cake making, quality of eggs for. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman 37
Cake making quality of eggs as related to some factors in egg production. Florance B. King, Elizabeth Fuller Whiteman, and W. G. Rose 703
Carbohydrates
Enzyme splitting. Heinrich Lüers 153
See also Quick Landis and Charles N. Frey 281
Influence of, on gas production rate curves in fermenting doughs. R. K. Larmour and H. N. Bergsteinsson 417, 418
Carbon dioxide content of eggs. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman 40
Carotene content
of durum semolina, effect of wheat conditioning on. D. S. Binnington and W. F. Geddes 503
of macaroni. D. S. Binnington and W. F. Geddes
Effect of absorption on 508
Effect of drying on 512
Effect of fanning operation on 512
Effect of humidity on 513
Effect of kneading on 510
Effect of mixing on 510
Effect of press temperature on 511
Effect of rest period on 510
of Pacific Coast wheats. C. C. Fifield, S. R. Snider, Harland Stevens, and Ray Weaver 463
Cellulose splitting enzymes, changes in, during malting. Heinrich Lüers 158
Cereal chemistry
Recent progress in. Clinton L. Brooke 367
research, new developments in. Clinton L. Brooke 1
Cereal work of the agricultural experiment stations. James T. Jardine 332
Cereals
Determination of ash in, review of current literature relative to. Clinton L. Brooke 7
Methods for determining the moisture content of, review of current literature concerning. Clinton L. Brooke 6
Changes in enzymes during malting. Heinrich Lüers 153
Chopin Extensimeter, flour ratings with. D. W. Kent-Jones and W. F. Geddes 257, 274, 275
Clark, Rowland J. Report of the history committee 486
Coleman, D. A.
Book reviews:
Flour mill insects and their control. U. S. Dept. Agr. Circ. 390, by R. T. Cotton and G. B. Wagner 630
The Chemists' Year Book (1936), 18th Edition. Edited by E. Hope 629
Yearbook of the United States Department of Agriculture, and Agricultural Statistics, 1936 629

Page
Report of the malt analysis standardization committee 669
Cooley, Lydia and J. R. Davies
The sugar and shortening tolerance of soft wheat flours for cake making purposes 609
The technique of photography for permanent records of baking performance 613
Copeland, L. E., and D. A. Magraw. Determination of milk solids not fat in bread 541
Correlations between loaf volume, crumb characters, baking value, and diastatic activity in Canadian Western hard wheat flours. F. R. Graesser 356
Cracker flours, methods for testing the quality of. Walter Reiman 755
Cyanides, relation of, to proteolytic activity. A. K. Balls and W. S. Hale 661
Cysteine
Effect of, on the baking quality of flour. B. Sullivan, Marjorie Howe, and F. D. Schmalz 668
Effect of, on the plasticity of gluten. A. K. Balls and W. S. Hale 659
Effect of, on the rate of softening of flour pastes. A. K. Balls and W. S. Hale .. 657
Davies, J. R., and Lydia Cooley
The sugar and shortening tolerance of soft wheat flours for cake making purposes 609
The technique of photography for permanent records of baking performance 613
Davis, C. F., L. E. Leatherock, and H. W. Putnam. Experimental baking pans 113
Desmolases, changes in, during malting. Heinrich Lüers 164
Determination of milk solids not fat in bread. D. A. Magraw and L. E. Copeland . 541
Developing and testing improved varieties of wheat. K. S. Quisenberry 712
Diastatic activity
of barley and barley malt, comparison between. J. A. Shellenberger and C. H. Bailey 646
Resistance of barley and barley malt starches to. J. A. Shellenberger and C. H. Bailey 650
Diastatic activity, barley malt
Determination of the Lintner value of. J. A. Shellenberger and C. H. Bailey ... 643
Determination of the liquefying power of. J. A. Shellenberger and C. H. Bailey. 644
Determination of the saccharifying power of. J. A. Shellenberger and C. H. Bailey 643
Influence of variety on. J. A. Shellenberger and C. H. Bailey 646
Diastatic activity, flour
a variable factor in test baking. Quick Landis and Charles N. Frey 299
and fermentation processes in doughs, interaction of. Quick Landis and Charles N. Frey 293
as a dynamic process. Quick Landis and Charles N. Frey 289
as a factor in bread production. Quick Landis and Charles N. Frey 284
autolytic, influence of production environment on the activity of. Quick Landis and Charles N. Frey 288
autolytic type, the important factor in dough fermentation. Quick Landis and Charles N. Frey 286
Comparison of methods for determining. Quick Landis and Charles N. Frey ... 303
Control of, in test-baking. Quick Landis and Charles N. Frey 302
Correlation of, with gassing power of flour. F. R. Graesser 357
fitting, to the dough fermentation process. Quick Landis and Charles N. Frey .. 295
Importance of knowing, before applying baking tests. Quick Landis and Charles N. Frey 300
Influence of, on fermentation rate in doughs. R. K. Larmour and H. N. Bergsteinsson 420
See also Emil Munz and C. H. Bailey 427
Diastatic activity, wheat
Effect of harvesting conditions on. C. O. Swanson 80, 84, 87
Relative potency in brush and germ end of wheat kernel. C. O. Swanson 87
Diastatic agents
Relative amyolytic activity of. J. W. Read and L. W. Haas 22, 25
Relative proteolytic activity of. J. W. Read and L. W. Haas 25
Diastatic enzymes, effect of, on baking quality of flour. J. W. Read and L. W. Haas 19
See also Quick Landis and Charles N. Frey 281
F. R. Graesser 356
Dough
Acid production in, as influenced by the presence of sucrose and maltose. J. H. Lanning 693
bucky, effect of proteolytic and diastatic enzymes on. J. W. Read and L. W. Haas 19
Effect of absorption on the physical properties of. L. J. Bohn and C. H. Bailey. 570
Effect of mixing on the physical properties of. L. J. Bohn and C. H. Bailey 560
Effect of temperature on the physical properties of. L. J. Bohn and C. H. Bailey 569
Effect of time of rest on stress readings of. L. J. Bohn and C. H. Bailey 566
Elasticity of. L. J. Bohn and C. H. Bailey 389
Oven spring of, as influenced by sugar, salt, and yeast. W. O. Whitcomb 698
Sugar levels in, determination of critical point of. Quick Landis and Charles N. Frey 307
Water-binding capacity of, and loss in baking. A. G. Kuhlmann and O. N. Golossowa 212

Page

Water binding capacity of, and loss in staling. A. G. Kuhlmann and O. N Golossowa 209, 214
Yeast fermentation in, as a dynamic process. Quick Landis and Charles N. Frey .. 291
Dough curves, characteristics of, in relation to the classification of wheat varieties. C. O. Swanson 187
Dough fermentation
Correlation of, with yeast content. A. G. Simpson 145, 147, 150
Importance of autolytic diastatic activity to. Quick Landis and Charles N. Frey 286
Mechanism of gas production in. A. G. Simpson 140
Dough fermentation processes
Variable factors of, versus fixed factors. Quick Landis and Charles N. Frey 297
Variable formulae of, versus fixed formulae. Quick Landis and Charles N. Frey. 295
Dough, gas production in
Effect of maltose and sucrose on. J. H. Lanning 693
Effect of various fatty acids on. B. Sullivan, Cleo Near, and Guy H. Foley 322
Effect of various organic preparations on. B. Sullivan, Cleo Near, and Guy H. Foley 322
Effect of various salts on. R. K. Larmour and H. N. Bergsteinsson 410
Relation of amylase activity to rate of. Emil Munz and C. H. Bailey 427
Dough mixing
Effect of length of mixing time on the baking quality of flour. L. J. Bohn and C. H. Bailey 561
Effect on physical properties of dough and quality of bread. L. J. Bohn and C. H. Bailey 561
Dough, plastic flow of
Comparison of strong, medium, and weak flours. L. J. Bohn and C. H. Bailey .. 405
Relation to prolonged mixing. L. J. Bohn and C. H. Bailey 561
Dough, proteolytic activity in
Control of, by oxidizing agents. B. Sullivan, Marjorie Howe, and F. D. Schmalz 667
Effect of flour bleaching and organic chemicals on. A. K. Balls and W. S. Hale 54
Effect of oxidizing agents, flour bleachers, and malt adjuncts on. J. T. Flohil .. 676
Necessity for reasonable amount of. J. T. Flohil 689
Studies on the nature of. A. K. Balls and W. S. Hale 656
Durum wheat
Experimental milling technique for. D. S. Binnington and W. F. Geddes 502
Varietal and regional variations in starch of. C. E. Mangels 221
Effect of harvest conditions on a few quality factors in wheat. C. O. Swanson 79
Effect of mixing on the physical properties of dough. L. J. Bohn and C. H. Bailey 560
Effect of pressure on rate of gas production in yeast fermentation. R. M. Sandstedt and M. J. Blish 789
Eggs, effect of hen diet on. Florance B. King, Elizabeth Fuller Whiteman, and W. G. Rose
CO_2 content of 705
cake making quality of 707
physical and chemical properties of 705
pH of, white, yolk, and magma 705
percentage of total solids 705
viscosity of magma 705
Eggs, fresh
Chemical and physical properties of. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman 39
for cake making, relative quality of. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman 37
H-ion concentration of. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman 38
Monthly price records of, season 1935–36. W. E. Stokes and Laura K. Track .. 752
Relation of carbon dioxide content to pH of. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman 40
Total solids in. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman 41
Egg magma, viscosity of. Florance B. Kking, H. P. Morris, and Elizabeth Fuller Whiteman 41
Egg white
dry, (egg albumen) comparative cake baking quality of. W. E. Stokes and Laura K. Track 746
frozen, baking quality of, compared with fresh egg white. W. E. Stokes and Laura K. Track 746
Standardization of, for use in A.A.C.C. white loaf formula. W. E. Stokes and Laura K. Track 746
Variability of, and effect on cake size. W. E. Stokes and Laura K. Track 746
Variability of, as related to brand. W. E. Stokes and Laura K. Track 746
Elasticity of wheat flour dough. L. J. Bohn and C. H. Bailey 389
Enzyme action, succession of, in dough fermentation. Quick Landis and C. N. Frey 282

Page

Enzymes
Changes in, during malting. Heinrich Lüers
Carbohydrate splitting ... 153
Desmolases ... 164
Esterases ... 163
Phosphatases ... 163
Proteases ... 160
Effect of, on baking quality of flour. J. W. Read and L. W. Haas ... 19
See also A. K. Balls and W. S. Hale ... 54
Holger Jørgensen ... 346
B. Sullivan, Marjorie Howe, and F. D. Schmalz ... 665
of flour and yeast fermentation. Quick Landis and Charles N. Frey ... 281
of malt. Heinrich Lüers ... 151
proteolytic, existence of, in wheat flour. A. K. Balls and W. S. Hale ... 54
See also Holger Jørgensen ... 346
J. T. Flohil ... 681
B. Sullivan, Marjorie Howe, and F. D. Schmalz ... 665
Relation of amylase activity to gassing rate in bread doughs. Emil Munz and C. H. Bailey ... 427
Review of literature (1935–36) relative to. Clinton L. Brooke ... 372
Enzyme materials
Proteolytic activity of. J. W. Read and L. W. Haas ... 25, 26
Starch liquefying power of. J. W. Read and L. W. Haas ... 22, 24
Errata
Further studies on the baking quality of flour as affected by certain enzyme actions. J. W. Read and L. W. Haas ... 366
The mechanism of dough fermentation. A. G. Simpson ... 238
Esterases, changes in, during malting. Heinrich Lüers ... 153
Experimental baking pans. C. F. Davis, L. E. Leatherock and H. W. Putnam ... 113
Experimental bread baking test
Interpretation of. C. O. Swanson ... 725
Present status of. M. J. Blish ... 728
Purpose of. C. O. Swanson ... 724
Rye flour, report of collaborators trials. L. H. Bailey ... 770
Type of procedure most desirable. C. O. Swanson ... 725
Use of, in evaluating quality of biscuit and cracker flours. Walter Reiman ... 760
Experimental cake baking tests
Effect of size of mixing bowl on cake characteristics. H. R. Fisher ... 606
Influence of source of egg white on. W. E. Stokes and Laura K. Track ... 746
Influence of various types of shortening on. H. R. Fisher ... 753
Photography for permanent records of baking studies. Lydia Cooley and J. R. Davies ... 613
Relative merits of beater and whip for preparing cake batters. H. R. Fisher ... 604
Relative merits of fresh egg white, frozen egg whites, and dried egg albumen for the preparation of white loaf cake. W. E. Stokes and Laura K. Track ... 746
Report of collaborative studies with respect to. L. D. Whiting ... 742
Report of the 1934–35 committee on. G. L. Alexander ... 602
Shortening tolerance of soft wheat flours. Lydia Cooley and J. R. Davies ... 610
Standardization of egg white in the A.A.C.C. white cake formula. W. E. Stokes and Laura K. Track ... 736
Sugar tolerance for cake flours. W. E. Stokes and Laura K. Track ... 621
Sugar tolerance of soft wheat flours. Lydia Cooley and J. R. Davies ... 609
Experimental durum milling and macaroni making technique. D. S. Binnington and W. F. Geddes ... 497
Experimental milling, review of literature (1935–36) relative to. Clinton L. Brooke 380
Experimental milling, durum wheat
Effect of conditioning on carotene content of semolina. D. S. Binnington and W. F. Geddes ... 503
Technique for processing. D. S. Binnington and W. F. Geddes ... 502
Experimental malting procedure. J. H. Shellenberger and C. H. Bailey
Drying ... 636
Germinating ... 636
Steeping ... 636
Experimental pie baking tests, results of trials with. C. B. Kress ... 731
Extract yield of barley malt, collaborative studies in the determination of. D. A. Coleman ... 670
Factors affecting the basic cake formula. H. R. Fisher ... 753
Fatty acids, effect of, on gas production and baking quality of flour. B. Sullivan, Cleo Near, and Guy H. Foley ... 321
Fermentation and growth of yeast in doughs. A. G. Simpson ... 145
Fermentation in liquid and solid media. A. G. Simpson ... 140
Fifield, C. C., S. R. Snider, Harland Stevens, and Ray Weaver. The carotene content of wheat varieties in the Pacific Northwest ... 463

Page

Fisher, E. A., and P. Halton. Observations on gluten washing 575
Fisher, H. R.
Factors affecting the basic cake formula 753
The relative merits of the beater and whip and of size of mixing bowl on the results obtained with the A.A.C.C. basic cake baking method 603
Flavor
in biscuits, causes for the disappearance of. R. S. Gilmer, D. E. Kinder, and R. M. Bohn 421
in bread, effect of certain constituents on. Bert D. Ingels, Roy Irwin, and Quick Landis 220
of bread, review of literature (1935–36) relative to. Clinton L. Brooke 381
Flohil, J. T. The effect of chemical flour improvers on proteolytic action in relation to the gas-retaining capacity of fermenting doughs 684
Flour ash, review of literature published during 1935–36 relative to. Clinton L. Brooke 376
Flour, baking quality of
Comparison of methods for evaluating. D. W. Kent-Jones and W. F. Geddes ... 259
Correlation of, with diastatic activity and protein content. F. R. Graesser 359
Effect of enzymes on. J. W. Read and L. W. Haas 19
See also Holger Jørgensen 346
A. K. Balls and W. S. Hale 54
B. Sullivan, Marjorie Howe, and F. D. Schmalz 665
injured by extraction with ethyl ether. B. Sullivan, Cleo Near, and Guy H. Foley. 330
Flour bleaching
Effect of, on proteolytic activity. A. K. Balls and W. S. Hale 58
Review of current literature relative to. Clinton L. Brooke 7
Flour bleaching agents
Effect on the proteolytic activity of fermenting doughs. J. T. Flohil 677, 684
Review of literature published during 1935–36 relative to. Clinton L. Brooke ... 373
Flour, biscuit, methods for testing the quality of. Walter Reiman 755
Flour, cake
Experimental baking trials with. Lydia Cooley and J. R. Davies 610
See also W. E. Stokes and Laura K. Track 621
H. R. Fisher 604
Methods for studying the quality of. L. D. Whiting 736
Flour carbohydrates, review of literature published during 1935–36 relative to. Clinton L. Brooke 375
Flour, cracker, methods for studying the quality of. Walter Reiman 755
Flour, diastatic activity
Correlation of, with gassing power. F. R. Graesser 357
Correlation of, with score for loaf volume. F. R. Graesser 360
Correlation of, with score for crumb color. F. R. Graesser 361
Importance of, in dough fermentation process. Quick Landis and Charles N. Frey 281
See also J. W. Read and L. W. Haas 14
Flour, ether extracted, effect of certain fatty acids and wheat fat constituents on. B. Sullivan, Cleo Near, and Guy H. Foley 328
Flour fat content, necessity of, for good baking quality. B. Sullivan, Cleo Near, and Guy H. Foley 330
Flour granulation, review of current literature relative to. Clinton L. Brooke 8
Flour improvers
Effect of, on the proteolytic activity of fermenting doughs. J. T. Flohil 676
Review of current literature relative to. Clinton L. Brooke 7
Review of literature (1935–36) relative to. Clinton L. Brooke 373
Flour, lipid content, review of literature published during 1935–36 relative to. Clinton L. Brooke 376
Flour lipids, effect of, on baking quality. B. Sullivan, Cleo Near, and Guy H. Foley .. 318
Flour, miscellaneous methods and apparatus for evaluating, review of current literature relative to. Clinton L. Brooke 9
Flour particle size, review of literature published during 1935–36 relative to. Clinton L. Brooke 382
Flour pastes, softening of, by cysteine. A. K. Balls and W. S. Hale 657
Flour, phosphorus compounds in, review of current literature relative to. Clinton L. Brooke 9
Flour, pie
Report of the 1934–35 committee on testing. C. B. Kress 104
Results of collaborative tests (1935–36) to determine quality of. C. B. Kress ... 731
Shortening requirement for. C. B. Kress 734
Flour proteins
Correlation of, with diastatic activity, loaf volume, baking value, texture, and color of crumb. F. R. Graesser 359
Effect of pH on the solubility of. C. E. Rich 530
Some physico-chemical properties of. C. E. Rich 522
toxic with selenium, chemical studies with. M. J. Horn, E. M. Nelson, and D. Breese Jones 135

Page

Flour, proteolytic activity in. A. K. Balls and W. S. Hale ... 656
See also J. T. Flohil ... 675
B. Sullivan, Marjorie Howe, and F. D. Schmalz ... 665
Flour, proteolytic enzymes in, effect on baking quality. A. K. Balls and W. S. Hale .. 54
See also Holger Jørgensen ... 346
Flour, respiration in. Earl B. Working ... 234
Flour, rye, experimental baking tests with. L. H. Bailey ... 770
Flour, self-rising
Collaborative testing studies (1934–35) with. H. G. Walter ... 721
Experimental trials with. H. G. Walter ... 722
Methods for studying the quality of. L. D. Whiting ... 740
Score card for use in evaluating. L. D. Whiting ... 744
Flour, storage
Beneficial effects of, reasons for. A. K. Balls and W. S. Hale ... 60
Review of current literature relative to changes occurring during. Clinton L. Brooke ... 4
Review of literature published during 1935–36 relative to. Clinton L. Brooke ... 378
Flour strength
Comparison of methods for determining. D. W. Kent-Jones and W. F. Geddes. 239
Review of current literature relative to. Clinton L. Brooke ... 2
Flour-water suspensions
Viscosity of, in relation to pie flour quality. C. B. Kress ... 110
Viscosity studies with flours relative to their suitability for biscuit and cracker making purposes. Walter Reiman ... 755
Viscosity studies with flours relative to their suitability for cake and bread making purposes. E. G. Bayfield ... 773
Flow sheet for use in milling durum wheat. D. S. Binnington and W. F. Geddes ... 502
Foley, Guy H., B. Sullivan, and Cleo Near
The harmful action of wheat germ on the baking quality of flour and the constituents responsible for this effect ... 453
The role of lipids in relation to flour quality ... 318
Franke, Kurt W., and E. Page Painter. Selenium in proteins from toxic foodstuffs. I. Remarks on the occurrence and nature of the selenium present in a number of foodstuffs or their derived products ... 67
II. The effect of acid hydrolysis ... 172
Freezing of plain and heated non-sweetened condensed skimmilk, effect on viscosity and baking quality. Arnold H. Johnson and Fred C. Ward ... 557
Frey, Charles N., and Quick Landis. The enzymes of yeast in relation to yeast fermentation ... 281
Further studies on the activity of proteinase in flour. A. K. Balls and W. S. Hale .. 656
Further studies on the baking quality of flour as affected by certain enzyme actions. J. W. Read and L. W. Haas ... 14
Gas production
Effect of pressure on rate of, in yeast fermentation. R. M. Sandstedt and M. J. Blish ... 789
Mechanism of, in dough fermentation. A. G. Simpson ... 140
of fermenting doughs, relation to yeast and sugar content. A. G. Simpson ... 150, 152
Rate of, with varying amounts of sucrose. R. K. Larmour and H. N. Bergsteinsson ... 410
Rate of, with various sugars in the dough. R. K. Larmour and H. N. Bergsteinsson ... 419
Relation of amylase activity to. Emil Munz and C. H. Bailey ... 427
Relation of, to diastatic activity of flour during early stages of fermentation. R. K. Larmour and H. N. Bergsteinsson ... 419
Gas rate curves, relation of ease of hydrolysis of sucrose to. R. K. Larmour and H. N. Bergsteinsson ... 420
Geddes, W. F., and D. S. Binnington. Experimental durum milling and macaroni making technique ... 497
Geddes, W. F., and D. W. Kent-Jones. A comparative study of the utility of different methods for evaluating flour strength ... 239
Gilmer, R. S., D. E. Kinder, and R. M. Bohn. The disappearance of flavor in biscuits ... 421
Gliadin, toxicity of, in wheats containing selenium. M. J. Horn, E. M. Nelson, and D. Breese Jones ... 133
Glutathione
as an activator of flour proteinases. Holger Jørgensen ... 347
Effect of, on baking quality of flour. B. Sullivan, Marjorie Howe, and F. D. Schmalz ... 665
Effect of, on bread quality. A. K. Balls and W. S. Hale ... 57
See also Holger Jørgensen ... 346
Effect of, on dough consistency. Holger Jørgensen ... 350
See also A. K. Balls and W. S. Hale ... 54
J. T. Flohil ... 685

Page

Presence of, in various milling separations. B. Sullivan, Marjorie Howe, and F. D. Schmalz 666
Presence of, in wheat germ. B. Sullivan, Marjorie Howe, and F. D. Schmalz 667
Gluten
Dispersion of, by cysteine. A. K. Balls and W. S. Hale 659
Effect of cysteine on the softening or recovery of. A. K. Balls and W. S. Hale .. 657
Effect of peptizing agents on. A. K. Balls and W. S. Hale 662
Possible chemical change in the composition of, as effected by cysteine. A. K. Balls and W. S. Hale 663
Toxicity of, in flour milled from wheat containing selenium. M. J. Horn, E. M. Nelson, and D. Breese Jones 131
Gluten, dry
Indirect method of determination of, from moist gluten by calculation. E. A. Fisher and P. Halton 586
Rapid method for determining. E. A. Fisher and P. Halton 589
Gluten washing
Comparison of Berliner and Koopman's with Kent-Jones' method of. E. A. Fisher and P. Halton 579
Effect of treatment of dough prior to washing. E. A. Fisher and P. Halton 581
Observations on. E. A. Fisher and P. Halton 575
Personal error in. E. A. Fisher and P. Halton 582
Glutenin, toxicity of, in wheats containing selenium. M. J. Horn, E. M. Nelson, and D. Breese Jones 133
Golossowa, O. N., and A. G. Kuhlmann. Bound water in bread making 202
Graesser, Frederick Richard. Correlations between loaf volume, crumb characters, baking value, and diastatic activity in Canadian Western hard wheat flours 356
Grain conditioning, review of literature published during 1935–36 relative to. Clinton L. Brooke 379
Haas, L. W., and J. W. Read. Further studies on the baking quality of flour as affected by certain enzyme actions 14
Hale, W. S., and A. K. Balls
Further studies on the activity of proteinase in flour 656
Proteolytic enzymes of flour 54
Haller, H. L. Book review: Organic Chemistry, by H. J. Lucas 237
Halton, P., and E. A. Fisher. Observations on gluten washing 575
Hard wheats, use of wheat meal "time test" for evaluating quality of. E. G. Bayfield 94, 99
Harvest conditions, effect of, on wheat quality. C. O. Swanson 79
Heat treatment of non-sweetened condensed skimmilk. Arnold H. Johnson and Fred C. Ward.
Effect on absorption in doughs 550
Effect on baking quality 552
Effect on baking quality after acidulation 553
H-ion concentration
Effect of, on the flavor of biscuits. R. S. Gilmer, D. E. Kinder, and R. M. Bohn .. 425
Effect of, on the proteins extracted by salt solutions. C. E. Rich 533
Effect of, on the solubility of flour proteins. C. E. Rich 530
of fresh eggs. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman . 38
Significance of, in evaluating quality of biscuit and cracker flours. Walter Reiman 766
Horn, M. J., E. M. Nelson, and D. Breese Jones. Studies on toxic wheat grown on soils containing selenium 126
Howe, M. Allison, and B. Sullivan. Minerals of wheat. II. The determination of sodium and potassium 61
Howe, Marjorie, F. D. Schmalz, and B. Sullivan. On the presence of glutathione in wheat germ 665
Hydrogen peroxide, use of, as a bread leavening agent. L. H. Bailey and J. A. LeClerc 119
Ingels, Bert D., Roy Irwin, and Quick Landis. Report of the bread judging committee 218
Irwin, Roy, Quick Landis, and Bert D. Ingels. Report of the bread judging committee 218
Jardine, James T. Cereal work of the agricultural experiment stations 332
Johnson, Arnold H., and Fred C. Ward. The relation between the viscosity of non-sweetened condensed skimmilk and baking quality 550
Jones, D. Breese, M. J. Horn, and E. M. Nelson. Studies on toxic wheat grown on soils containing selenium 126
Jørgensen, Holger. On the existence of powerful but latent proteolytic enzymes in wheat flour 346
Kent-Jones, D. W., and W. F. Geddes. A cooperative study of the utility of different methods for evaluating flour strength 239
Kent-Jones' baking test, flour ratings with. D. W. Kent-Jones and W. F. Geddes .. 257
Kinder, D. E., R. M. Bohn, and R. S. Gilmer. The disappearance of flavors in biscuits 421

Page
King, Florance B., H. P. Morris, and Elizabeth Fuller Whiteman. Some methods and apparatus used in measuring the quality of eggs for cake making 37
King, Florance B., Elizabeth Fuller Whiteman, and W. G. Rose. Cake making quality of eggs as related to some factors in egg production 703
Kress, C. B.
Report of the 1934–35 pie flour committee 104
Report of the 1935–36 committee on testing pie flours 731
Kuhlmann, A. G., and O. N. Golossowa. Bound water in bread making 202
Lactose in bread, method for determining. D. A. Magraw and L. E. Copeland 547
Landis, Quick
Report of committee on definition of technical terms 484
and Charles N. Frey. The enzymes of flour in relation to yeast fermentation 281
Bert D. Ingels, and Roy Irwin. Report of the bread judging committee 218
Lanning, J. H. The effect of sucrose and maltose upon acid and gas production in doughs 690
Larmour, R. K., and H. N. Bergsteinsson. Studies on experimental baking tests. III. The effect of various salts on gas production 410
Leatherock, L. E., C. F. Davis, and H. W. Putnam. Experimental baking pans ... 113
Leavening agents, H_2O_2 for bread. L. H. Bailey and J. A. LeClerc 119
LeClerc, J. A., and L. H. Bailey. A comparative study of bread leavened with yeast and with hydrogen peroxide 119
Liggitt, H. D. Report of the executive committee 483
Lintner values, barley malt
Collaborative studies in the determination of. D. A. Coleman 670
Effect of variety on. J. A. Shellenberger and C. H. Bailey 646
Lipids
Influence of, on flour quality. B. Sullivan, Cleo Near, and Guy H. Foley 318
Review of literature concerning. Clinton L. Brooke 376
Loaf volume and wheat meal time test. E. G. Bayfield.
Hard wheats 95, 96, 97
Soft wheats 98, 100
Lüers, Heinrich. Changes in enzymes during malting 153
Macaroni
Effect of various steps in processing on the color of. D. S. Binnington and W. F. Geddes 504
Experimental processing technique for. D. S. Binnington and W. F. Geddes 514
Experimental type of equipment for use in the processing of. D. S. Binnington and W. F. Geddes 499
Moisture equilibrium curves for. D. S. Binnington and W. F. Geddes 515
Macaroni, color
Relation of, to carotene content of semolina and yield of same. D. S. Binnington and W. F. Geddes 517
Relation of, to color of semolina. D. S. Binnington and W. F. Geddes 517
Variability of, in testing durum wheats. D. S. Binnington and W. F. Geddes ... 516
Magraw, D. A., and L. E. Copeland. Determination of milk solids not fat in bread ... 541
Malt analysis standardization committee, report of. D. A. Coleman 669
Malt diastase, susceptibility of durum wheat starches to. C. E. Mangels 223
Malt starch, influence of variety on resistance of, to diastatic activity. J. A. Shellenberger and C. H. Bailey 650
Maltase, changes in, during malting. Heinrich Lüers 158
Malting, changes in enzymes during. Heinrich Lüers 153
Malting procedure, effect of drying on the liquefying power of malt. J. A. Shellenberger and C. H. Bailey 651
Maltose, effect of, on acid and gas production in doughs. J. H. Lanning 693
Mangels, C. E. Varietal and regional variation in durum wheat starches 221
Measurement of respiration in flour. Earl B. Working 234
Methods
Baking procedure (bread) for evaluating biscuit and cracker flours. Walter Reiman 757
Counting yeast cells in fermenting dough. A. G. Simpson 50
Determination of
critical point of sugar levels in fermenting doughs. Quick Landis and Charles N. Frey 307
diastatic activity, discussion of methods for. Quick Landis and Charles N. Frey 303
flour strength. D. W. Kent-Jones and W. F. Geddes 243, 251
gluten, direct and indirect method for. E. A. Fisher and P. Halton 586, 589
gluten in flour. E. A. Fisher and P. Halton 590
H-ion concentration. Walter Reiman 757
lactose in bread. D. A. Magraw and L. E. Copeland 547
liquefying power of barley malt. J. A. Shellenberger and C. H. Bailey 644
milk solids not fat in bread. D. A. Magraw and L. E. Copeland 542
moisture by vacuum oven. J. E. Anderson 437

Page

potassium in wheat products. M. Allison Howe and B. Sullivan 62
protein, preparation of standard solutions for. W. O. Whitcomb 718
protein quality (viscosimetric) in flours. E. G. Bayfield 787
proteinase in wheat flour. A. K. Balls and W. S. Hale 54, 59
quality of cake flour. L. D. Whiting 736
quality of self-rising flours. L. D. Whiting 740
rate of softening of flour paste with proteolytic activators. A. K. Balls and W. S. Hale 657
respiration in flour. Earl B. Working 234
selenium in foodstuffs. Kurt W. Franke and E. Page Painter 67
sodium in wheat products. M. Allison Howe and B. Sullivan 63
viscosity of flour-water suspensions, recommended procedures. E. G. Bayfield 782
water-binding capacity of dough, flour, and bread. A. G. Kuhlmann and O. N. Golossowa 205
wheat quality, physical apparatus for. C. O. Swanson 179
Development and testing of wheat varieties. K. S. Quisenberry 712
Evaluation of pie flours. C. B. Kress 104
Judging bread. Bert D. Ingels, Roy Irwin, and Quick Landis 218
Measurement of
cake volume. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman 43
color of semolina and macaroni by means of the Bausch and Lomb spectrophotometer. D. S. Binnington and W. F. Geddes 505
compressibility of cake. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman 45
egg quality. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman 41
proteolytic activity in doughs. J. T. Flohil 681
tensile strength of cake. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman 44
microscopical, review of literature (1935–36) relative to. Clinton L. Brooke 382
milling technique for processing durum wheat into semolina. D. S. Binnington and W. F. Geddes 502
preparation of phosphoric acid free starch gels and sols. M. Samec 593
Processing technique for the experimental making of macaroni. D. S. Binnington and W. F. Geddes 503
Spectrophotometric procedure for the measurement of macaroni color. D. S. Binnington and W. F. Geddes 505
testing flour strength and baking quality, review of literature relative to. Clinton L. Brooke 367
Viscosity of flour-water suspensions for evaluating the quality of biscuit and cracker flours. Walter Reiman 766
Wheat meal "time" test for hard and soft wheats. E. G. Bayfield 91
Milk solids, determination of, in bread. D. A. Magraw and L. E. Copeland 541
Minerals of wheat—II. The determination of sodium and potassium. M. Allison Howe and B. Sullivan 61
Minutes of the twenty-second annual meeting of the American Association of Cereal Chemists. H. W. Putnam 477
Mize, M. D. Report of the treasurer 364
Moisture, review of literature during 1935–36 relative to the determination of. Clinton L. Brooke 377
Moisture determination
Losses incident to grinding. J. E. Anderson 441, 442
Vacuum oven procedure, drying time necessary. J. E. Anderson 443
Variability in, by vacuum-oven procedure 439
Moisture equilibrium curves for macaroni. D. S. Binnington and W. F. Geddes 515
Morris, H. P., Elizabeth Fuller Whiteman, and Florance B. King. Some methods and apparatus used in measuring the quality of eggs for cake making 37
Moss, H. N. Report of committee on resolutions 488
Munz, Emil, and C. H. Bailey. Relation of amylase activity to gassing rate 427
Near, Cleo, Guy H. Foley, and B. Sullivan
The harmful action of wheat germ on the baking quality of flour and the constituents responsible for this effect 453
The role of lipids in relation to flour quality 318
Nelson, E. M., D. Breese Jones, and M. J. Horn. Studies on toxic wheat grown on soils containing selenium 126
New committees of the American Association of Cereal Chemists 489
New developments in cereal chemistry research. Clinton L. Brooke 1
Nitroprusside reaction for S–S or S–H groups, effect of peptizing agents on. A. K. Balls and W. S. Hale 661
Note regarding the article by B. Sullivan, Cleo Near, and Guy H. Foley, "The role of the lipids in relation to flour quality," Vol. XIII, pp. 318–331 496
Observations on gluten washing. E. A. Fisher and P. Halton 575
On the existence of powerful but latent proteolytic enzymes in wheat flour. Holger Jørgensen 346

Page

On the presence of glutathione in wheat germ. B. Sullivan, Marjorie Howe, and F. D. Schmalz 665
One-thousand kernel weight, barley varieties 1934–35 crop. J. A. Shellenberger and C. H. Bailey 634
Oven spring, effect of sugar, salt, and yeast in the dough on. W. O. Whitcomb 698
Oxidizing agents
  Effect of, on bread and dough qualities. A. K. Balls and W. S. Hale 54
  Effect of, on the proteolytic activity of fermenting doughs. J. T. Flohil 676
Painter, E. Page, and Kurt W. Franke
  Selenium in proteins from toxic foodstuffs. I. Remarks on the occurrence and nature of the selenium present in a number of foodstuffs or their derived products 67
  II. The effect of acid hydrolysis 172
Pans, baking, experimental study with. C. F. Davis, L. E. Leatherock, and H. W. Putnam 113
Papain
  Effect of, on baking quality of flour. J. T. Flohil 685
  Effect of, on bread quality. A. K. Balls and W. S. Hale 57
Parker, H. K. Report of the auditing committee 484
Peptizing agents, effect of, on development of S—S or S—H groups from crude gluten. A. K. Balls and W. S. Hale 661
Phosphatases, changes in, during malting. Heinrich Lüers 153
Photography, use of photographs as permanent records of cake baking tests. Lydia Cooley and J. R. Davies 613
Physical properties of doughs
  Effect of absorption on. L. J. Bohn and C. H. Bailey 570
  Effect of mixing on. L. J. Bohn and C. H. Bailey 560
  Effect of temperature on. L. J. Bohn and C. H. Bailey 569
Physical tests to determine quality in wheat varieties. C. O. Swanson 179
Pie crust, physical characteristics of good. C. B. Kress 110
Pie flour
  Chemical characteristics of. C. B. Kress 107
  Effect of pH on quality of. C. B. Kress 112
  Effect of granulation on quality of. C. B. Kress 112
  Methods for evaluating. C. B. Kress 105
  Study of methods for evaluating the quality of. C. B. Kress 731
  Use of viscosity of flour-water-suspensions to evaluate. C. B. Kress 731
Plastic flow of dough, influence of class of flour on. L. J. Bohn and C. H. Bailey ... 561
Platt, Washington, Presidential address 470
Potassium bromate, as an inhibitor of proteolytic activity. Holger Jørgensen 346
  See also A. K. Balls and W. S. Hale 54
  J. T. Flohil 678
Potassium content of. M. Allison Howe and B. Sullivan
  bran 65
  flour
    patent 65
    clear 65
  germ 65
  wheat 65
Practical suggestions for the preparation of standard solutions for protein testing. W. O. Whitcomb 718
Presidential address. Washington Platt 470
Proteases, changes in, during malting. Heinrich Lüers 163
Proteins, flour
  Effect of pH on the solubility of. C. E. Rich 530
  Effect of salts on the solubility of. C. E. Rich 525
  quality of, viscosimetric method for determining. E. G. Bayfield 785
  Some physico-chemical properties of. C. E. Rich 522
  Sodium salicylate as a solvent for. C. E. Rich 534
  Solubility of, in salt solutions. C. E. Rich 534
Proteins, toxicity of, in wheats containing selenium. M. J. Horn, E. M. Nelson, and D. Breese Jones 131
Proteins from toxic foodstuffs, effect of acid hydrolysis on. E. Page Painter and Kurt W. Franke 135, 173
Proteinase
  Activation of, in wheat by cysteine. A. K. Balls and W. S. Hale 56
  Activation of, in wheat by glutathione. A. K. Balls and W. S. Hale 56
  Activity of, in flour. A. K. Balls and W. S. Hale 656
  Location of activity of, in wheat. J. T. Flohil 683
Proteolytic activity of
  Alpha-amylase. J. W. Read and L. W. Haas 26
  Beta-amylase. J. W. Read and L. W. Haas 26
  Diastase of malt. J. W. Read and L. W. Haas 25

Page
fermenting dough, effect of oxidizing agents on. J. T. Flohil. 684
See also A. K. Balls and W. S. Hale. 54
Holger Jørgensen. 346
B. Sullivan, M. Allison Howe, and F. D. Schmalz. 667
Taka-diastase. J. W. Read and L. W. Haas. 25
wheat germ, effect of heat on. J. T. Flohil. 686
Proteolytic enzymes
Control of, in doughs by use of oxidizing agents. J. T. Flohil. 683
Effect of, on baking quality of flour. J. W. Read and L. W. Haas. 19
See also A. K. Balls and W. S. Hale. 54
Holger Jørgensen. 346
of flour. A. K. Balls and W. S. Hale. 54
See also Holger Jørgensen. 346
Presence of, in malted wheat flour. J. T. Flohil. 681
Relative activity of, in certain diastatic agents. J. W. Read and L. W. Haas. . . 26
Putnam, H. W.
Minutes of the twenty-second annual meeting of the American Association of Cereal Chemists. 477
Report of the secretary. 484
C. F. Davis, and L. E. Leatherock. Experimental baking pans. 113
Quisenberry, K. S. Developing and testing improved varieties of wheat. 712
Read, J. W., and L. W. Haas. Further studies on the baking quality of flour as affected by certain enzyme actions. 14
Recent progress in cereal chemistry. Clinton L. Brooke. 367
Reducing agents
as proteinase activators. A. K. Balls and W. S. Hale. 661
Effect of, on the splitting off of S—S or S—H groups from gluten. A. K. Balls and W. S. Hale. 662, 663
Registration at the twenty-second annual meeting of the American Association of Cereal Chemists. 490
Reiman, Walter. Report of the 1935–36 committee on testing biscuit and cracker flours. 755
Relation of amylase activity to gassing rate. Emil Munz and C. H. Bailey. 427
Report of the secretary for 1935–36. H. W. Putnam. 484
Report of the treasurer for 1935–36. M. D. Mize. 364
Reports of Committees of A.A.C.C. for 1934–35
Committee on cake-baking tests. G. L. Alexander. 602
Committee on testing pie flour. C. B. Kress. 104
Reports of Committees of A.A.C.C. for 1935–36
Auditing Committee for Cereal Chemistry. B. R. Jacobs. 366
Auditing Committee for Secretary-Treasurer. H. K. Parker. 366, 484
Bread Judging Committee. Bert D. Ingels, Roy Irwin, and Quick Landis. 218
Committee on Analysis of Malt. D. A. Coleman. 669
Committee on Definition of Technical Terms. Quick Landis. 484
Committee on Experimental Bread-Baking Test. C. O. Swanson. 724
Committee on Experimental Cake-Baking Tests and Self-Rising Flours. L. D. Whiting. 736
Committee on Methods of Analysis. B. Sullivan. 772
Committee on Methods of Testing Self-Rising Flours. H. G. Walter. 771
Committee on Testing Biscuit and Cracker Flours. Walter Reiman. 755
Committee on Testing Pie Flours. C. B. Kress. 731
Committee on Testing Rye Flours. L. H. Bailey. 770
Committee on Resolutions. H. V. Moss. 488
Executive Committee. H. D. Liggitt. 483
History Committee. Rowland J. Clark. 486
Inter-relations Committee. R. C. Sherwood. 486
Publicity Committee. T. R. West. 487
Traffic Committee. J. D. Veron. 487
Respiration in flour. Earl B. Working. 234
Rich, C. E. Some physico-chemical properties of wheat flour proteins. 522
Rose, W. G., Florance B. King, and Elizabeth Fuller Whiteman. Cake making quality of eggs as related to some factors in egg production. 703
Rye flour
Comparative experimental baking tests with. L. H. Bailey. 771
Relation of ash content of, to baking quality. L. H. Bailey. 770
Score card for evaluating baking tests with. L. H. Bailey. 771
Saccharogenic powers of barley malt. J. A. Shellenberger and C. H. Bailey. 771
Saccharogenic power of diastatic agents. J. W. Read and L. W. Haas. 24
Salt, effect of various percentages on oven-spring of dough. W. O. Whitcomb. 647
Salts
Effect of, on gas production in doughs. R. K. Larmour and H. N. Bergsteinsson 410
Effect of, on the solubility of flour proteins. C. E. Rich. 525

Page

Samec, M. Soluble amylo-phosphoric acids and the nature of the paste forming starch fractions ... 592
Sandstedt, R. M., and M. J. Blish. Effect of pressure on rate of gas production in yeast fermentation ... 789
Schmalz, F. D., B. Sullivan, and Marjorie Howe. On the presence of glutathione in wheat germ ... 665
Selenium in proteins from toxic foodstuffs. I. Remarks on the occurrence and nature of the selenium present in a number of foodstuffs or their derived products. Kurt W. Franke and E. Page Painter ... 67
II. The effect of acid hydrolysis. E. Page Painter and Kurt W. Franke ... 172
Selenium
compounds in toxic wheat, nature and properties of. M. J. Horn, E. M. Nelson, and D. Breese Jones ... 138
Distribution of, in milling products of toxic wheat. M. J. Horn, E. M. Nelson, and D. Breese Jones ... 130
Nature of, in cereals. Kurt W. Franke and E. Page Painter ... 68
Occurrence of, in cereals. Kurt W. Franke and E. Page Painter ... 68
present in protein fraction of affected foodstuffs. Kurt W. Franke and E. Page Painter ... 68
resident in protein of toxic wheat. M. J. Horn, E. M. Nelson, and D. Breese Jones ... 131
Studies on toxic wheat grown on soils containing. M. J. Horn, E. M. Nelson, and D. Breese Jones ... 126
Self-rising flour, method for evaluating. L. D. Whiting ... 740
Semolina, durum, effect of wheat conditioning on the carotene content of. D. S. Binnington and W. F. Geddes ... 503
Shellenberger, J. A., and C. H. Bailey. Biochemical distinctions between barley varieties ... 631
Sherwood, R. C. Report of inter-relations committee ... 486
Shortening tolerance of pie flours. C. B. Kress ... 734
Shortening tolerance of soft wheat flours. Lydia Cooley and J. R. Davies ... 610
Simpson, A. G.
The mechanism of dough fermentation: Note on a method for counting yeast cells in a fermenting dough ... 50
The mechanism of gas production in dough fermentation ... 140
Skimmilk
condensed, heat treatment of, effect on viscosity and on baking quality. A. H. Johnson and F. C. Ward ... 551
condensed, non-sweetened, viscosity of, and resulting baking quality. A. H. Johnson and F. C. Ward ... 550
Snider, S. R., Harland Stevens, Ray Weaver, and C. C. Fifield
The carotene content of wheat varieties in the Pacific Northwest ... 463
Sodium content of. M. Allison Howe and B. Sullivan
bran ... 66
flour
patent ... 66
clear ... 66
germ ... 66
wheat ... 66
Sodium salicylate, solvent for flour proteins. C. E. Rich ... 534
Soft wheat, use of wheat meal time test for evaluating quality of. E. G. Bayfield ... 91
Soft wheat flours, methods for the evaluation of. E. G. Bayfield ... 773
See also C. B. Kress ... 731
Lydia Cooley and J. R. Davies ... 609
W. E. Stokes and Laura K. Track ... 746
Walter Reiman ... 755
H. G. Walter ... 721
L. D. Whiting ... 736
Soils, selenium content of, and toxicity of wheat. M. J. Horn, E. M. Nelson, and D. Breese Jones ... 133
Soluble amylo-phosphoric acids and the nature of the paste forming starch fractions. M. Samec ... 592
Some factors concerning vacuum-oven moisture determinations. J. E. Anderson ... 437
Some methods and apparatus used in measuring the quality of eggs for cake making. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman ... 37
Some physico-chemical properties of wheat flour proteins. C. E. Rich ... 522
Spectrophotometer, use of, in the measurement of color in durum semolina and macaroni. D. S. Binnington and W. F. Geddes ... 505
Standard solutions, suggestions for the preparation of. W. O. Whitcomb ... 718
Starch, effect of, on viscosity of flour-water suspension readings. E. G. Bayfield ... 775
Starch, barley, resistance of, to diastatic activity. J. A. Shellenberger and C. H. Bailey ... 647

Page

Starch, durum wheat
ash content of. C. E. Mangels ... 222
effect of varietal and regional variations on. C. E. Mangels ... 221
nitrogen content of. C. E. Mangels ... 222
phosphorus content of. C. E. Mangels ... 222
susceptibility of, to malt diastase. C. E. Mangels ... 223
viscosity of. C. E. Mangels ... 225
Starch, potato, phosphoric acid content of purified gels and sols prepared from. M. Samec ... 593–596
Stevens, Harland, Ray Weaver, C. C. Fifield, and S. R. Snider
The carotene content of wheat varieties in the Pacific Northwest ... 463
Stokes, W. E., and Laura K. Track
Study on standardization of egg white in A.A.C.C. white cake formula for testing soft wheat flours ... 746
Sugar tolerance in the A.A.C.C. basic formula for testing cake flours ... 621
Stress readings
as influenced by time of rest of dough. L. J. Bohn and C. H. Bailey ... 566
Effect of absorption on. L. J. Bohn and C. H. Bailey ... 572
Effect of mixing times on. L. J. Bohn and C. H. Bailey ... 562
Studies on experimental baking tests. III. The effect of various salts on gas production. R. K. Larmour and H. N. Bergsteinsson ... 410
Studies on toxic wheat grown on soils containing selenium. M. J. Horn, E. M. Nelson, and D. Breese Jones ... 126
Study on standardization of egg white in A.A.C.C. white cake formula for testing soft wheat flours. W. E. Stokes and Laura K. Track ... 746
Sucrose, effect of, on acid and gas production in doughs. J. H. Lanning ... 690
Sugar, effect of, on oven spring of dough. W. O. Whitcomb ... 698
Sugar content, wheat
Brush end versus germ end. C. O. Swanson ... 89
Effect of harvesting conditions on. C. O. Swanson ... 84, 87
Sugar solutions, fermentation of, by yearst. A. G. Simpson ... 140
Sugar tolerance
in the A.A.C.C. basic formula for testing cake flours. W. E. Stokes and Laura K. Track ... 621
of soft wheat flours. Lydia Cooley and J. R. Davies ... 610
of soft wheat flours, dry sugar versus syrup. W. E. Stokes and Laura K. Track 621
Sullivan, B.
Report of the committee on methods of analysis ... 772
and M. Allison Howe. Minerals of Wheat. II. The determination of sodium and potassium ... 61
Marjorie Howe, and F. D. Schmalz. On the presence of glutathione in wheat germ ... 665
Cleo Near, and Guy H. Foley
The harmful action of wheat germ on the baking quality of flour and the constituents responsible for this effect ... 453
The role of lipids in relation to flour quality ... 318
Sulphites as proteinase activators. A. K. Balls and W. S. Hale ... 660
Swanson, C. O.
Effect of harvest conditions on a few quality factors in wheat ... 79
Physical tests to determine quality in wheat varieties ... 179
Report of the 1935–36 committee on the experimental baking test ... 724
Taka-diastase, proteolytic activity of. J. W. Read and L. W. Haas ... 19
Temperature, effect of, on the physical properties of dough. L. J. Bohn and C. H. Bailey ... 569
Test weight per bushel, wheat, effect of harvest conditions on. C. O. Swanson .. 82, 85
Tests for wheat quality. Dough cures for typical flour types. C. O. Swanson ... 187
Texture of kernel, wheat, effect of harvest conditions on. C. O. Swanson ... 83, 86
The carotene content of wheat varieties in the Pacific Northwest. C. C. Fifield, S. R. Snider, Harland Stevens, and Ray Weaver ... 463
The constitution of the A.A.C.C. ... 492
The disappearance of flavor in biscuits. R. S. Gilmer, D. E. Kinder, and R. M. Bohn ... 421
The effect of chemical flour improvers on proteolytic action in relation to the gas retaining capacity of fermenting doughs. J. T. Flohil ... 660
The effect of sucrose and maltose upon acid and gas production in doughs. J. H. Lanning ... 690
The enzymes of flour in relation to yeast fermentation. Quick Landis and Charles N. Frey ... 281
The harmful action of wheat germ on the baking quality of flour and the constituents responsible for this effect. B. Sullivan, Cleo Near, and Guy H. Foley ... 453
The influence of various factors including altitude on the production of angel food cake. M. A. Barmore ... 71

Page

The mechanism of dough fermentation: Note on a method for counting yeast cells in a fermenting dough. A. G. Simpson 50
The mechanism of gas production in dough fermentation. A. G. Simpson 140
The present status of the standard A.A.C.C. baking test. M. J. Blish 728
The relation between the viscosity of non-sweetened condensed skimmilk and baking quality. Arnold H. Johnson and Fred C. Ward 550
The relative merits of the beater and whip and of size of mixing bowl on the results obtained with the A.A.C.C. basic cake-baking method. H. R. Fisher 603
The rôle of the lipids in relation to flour quality. B. Sullivan, Cleo Near, and Guy H. Foley 318
The sugar and shortening tolerance of soft wheat flours for cake making. Lydia Cooley and J. R. Davies 609
The technique of photography for permanent records of baking studies. Lydia Cooley and J. R. Davies 613
Toxic foodstuffs, selenium in the proteins of. M. J. Horn, E. M. Nelson, and D. Breese Jones 131
See also E. Page Painter and Kurt W. Franke 172
Toxic wheat, nature and properties of selenium compounds in. M. J. Horn, E. M. Nelson, and D. Breese Jones 138
Track, Laura K., and W. E. Stokes
Study on standardization of egg white in A.A.C.C. white cake formula for testing soft wheat flours 746
Sugar tolerance in the A.A.C.C. basic formula for testing cake flours 621
Varietal and regional variation in durum wheat starches. C. E. Mangels 221
Veron, J. D. Report of traffic committee 487
Viscosity of
durum wheat starches. C. E. Mangels 225
egg magma. Florance B. King, H. P. Morris, and Elizabeth Fuller Whiteman 41
flour-water suspensions
Accuracy of, as influenced by
starch content of flour. E. G. Bayfield 775
method of preparing suspensions. E. G. Bayfield 776
time of shaking the suspension. E. G. Bayfield 777
as a protein quality index. E. G. Bayfield 787
Collaborative studies on the determination of
with bread flours. E. G. Bayfield 780
with pastry flours. E. G. Bayfield 779
for determining quality of biscuit and cracker flours. Walter Reiman 766
for determining quality of pie flours. C. B. Kress 110
Value of, for predicting quality of pie flours. C. B. Kress 731
non-sweetened condensed skimmilk and baking quality. Arnold H. Johnson and Fred C. Ward 550
Effect of acidulation before heat treatment on. Arnold H. Johnson and Fred C. Ward 555
Effect of freezing on. Arnold H. Johnson and Fred C. Ward 557
Walter, H. G. Report of the 1934–35 committee on methods of testing self-rising flours 721
Ward, Fred C., and Arnold H. Johnson. The relation between the viscosity of non-sweetened condensed skimmilk and baking quality 550
Water-binding capacity, dynamics of, in bread making. A. G. Kuhlmann and O. N. Golossowa 207
Weaver, Ray, C. C. Fifield, S. R. Snider, and Harland Stevens. The carotene content of wheat varieties in the Pacific Northwest 463
West, T. R. Report of publicity committee 487
Wheat
Carotene content of. C. C. Fifield, S. R. Snider, Harland Stevens, and Ray Weaver 463
conditioning of, effect on carotene content of durum semolina. D. S. Binnington and W. F. Geddes 503
Effect of harvest conditions on
diastatic activity. C. O. Swanson 84, 87
commercial grade. C. O. Swanson 83, 85
quality. C. O. Swanson 84, 87
sugar content. C. O. Swanson 84, 87
texture of kernel. C. O. Swanson 83, 86
test weight per bushel. C. O. Swanson 82, 85
pest damage, review of literature (1935–36) relative to. Clinton L. Brooke 379
Physical tests to determine quality of. C. O. Swanson 179
selenium content of, and solubility in various solvents. M. J. Horn, E. M. Nelson, and D. Breese Jones 129
toxic, with selenium, feeding experiments with. M. J. Horn, E. M. Nelson, and D. Breese Jones 128, 134, 135

Page

Varieties of
Methods for the development and testing. K. S. Quisenberry 712
Physical tests to determine quality of. C. O. Swanson 179
Plastic flow studies of, with relation to mixing time. L. J. Bohn and C. H. Bailey 406
Wheat fat constituents, effect of, on baking quality of flour. B. Sullivan, Cleo Near, and Guy H. Foley 321
Wheat germ
Effect of, on baking quality of flour. B. Sullivan, Cleo Near, and Guy H. Foley .. 321
Effect of heat treatment of, on proteolytic activity. J. T. Flohil 686
Nature of constituents responsible for harmful effect of, on baking quality. B. Sullivan, Cleo Near, and Guy H. Foley 453
Presence of glutathione in. B. Sullivan, Marjorie Howe, and F. D. Schmalz 666
Proteolytic enzymes of. J. T. Flohil 683
Wheat germ fat, effect on baking quality of flour. B. Sullivan, Cleo Near, and Guy H. Foley 321, 330
Wheat meal "time" test
Collaborative study of. E. G. Bayfield 92
Some correlation coefficients obtained with. E. G. Bayfield 101
Variety comparison with. E. G. Bayfield 101
Wheat storage, review of literature (1935–36) relative to. C. L. Brooke 378
Whiteman, Elizabeth Fuller, Florance B. King, and H. P. Morris. Some methods and apparatus used in measuring the quality of eggs for cake making 37
Whiteman, Elizabeth Fuller, W. G. Rose, and Florance B. King. Cake making quality of eggs as related to some factors in egg production 703
Whitcomb, W. O.
Oven spring of dough as influenced by sugar, salt, and yeast 698
Practical suggestion for the preparation of standard solutions for protein testing. 718
Whiting, L. D., Report of the 1935–36 committee on cake baking tests and self-rising flours 736
Working, Earl B. Measurement of respiration in flour 234
Yeast
Effect of, on oven spring of dough. W. O. Whitcomb 701
Growth of, in dough. A. G. Simpson 145
Growth of, in fermenting sugar solutions. A. G. Simpson 142
Yeast cells, number of, in fermenting doughs. A. G. Simpson 50, 147
Yeast fermentation
Effect of pressure on rate of gas production in. R. M. Sandstedt and M. J. Blish. 789
in dough as a dynamic process. Quick Landis and Charles N. Frey 291
Relation of, to enzymes of flour. Quick Landis and Charles N. Frey 281
Yeast-water, activation of flour proteinases by. Holger Jørgensen 353